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INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified engineer** who is to check the gas supply system and install, commission and test the appliance.

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER USE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE OVEN DOOR FRAME.

THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS WHICH WILL DAMAGE THE SURFACE.

USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.

DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

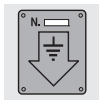


IF A SOCKET AND PLUG CONNECTION IS USED, CHECK THAT THEY ARE OF THE SAME TYPE. THE USE OF REDUCTIONS, ADAPTERS OR JUNCTIONS IS NOT RECOMMENDED SINCE THEY MAY CAUSE OVERHEATING OR BURNS.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.

THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PLACE INFLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.

WHEN THE GRILL IS IN OPERATION OR DURING PYROLYSIS, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE.**



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).



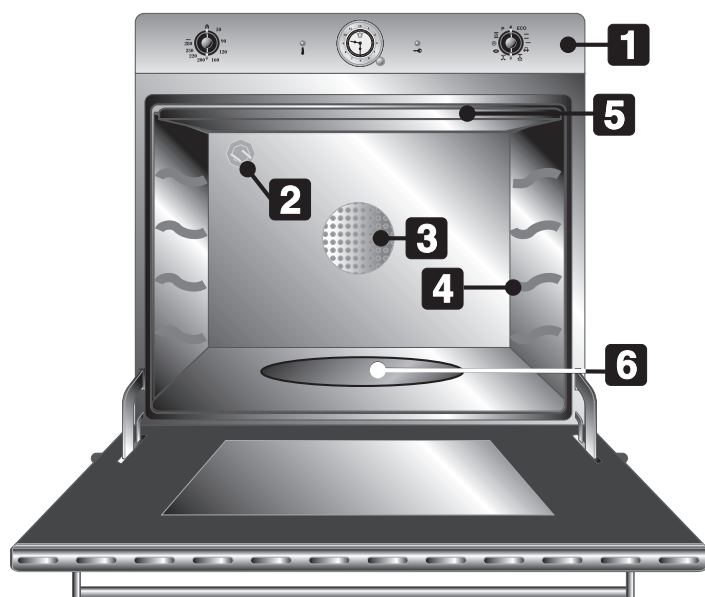
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** OVEN FAN
- 4** SHELF AND TRAY RUNNERS
- 5** ROOF LINER
- 6** PIZZA PLATE

5. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information, see "11. CLEANING AND MAINTENANCE".



When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the programmer display flashes at regular intervals. For setting instructions, see point "7. Clock and programmer".



Instructions for the User

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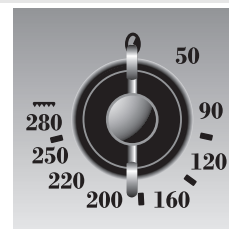
6. DESCRIPTION OF FRONT PANEL CONTROLS

All the oven's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the required setting, between **50°** and **280°C**.



FUNCTION SELECTOR KNOB

Turn the knob either way to select one of the following functions:



NO FUNCTION SET



GRILL ELEMENT IN OPERATION
ALTERNATING WITH BOTTOM HEATING
ELEMENT + FAN



TOP + BOTTOM HEATING ELEMENTS



GRILL ELEMENT



GRILL ELEMENT + ROTISSERIE



TOP + BOTTOM HEATING
ELEMENTS + FAN



GRILL ELEMENT + FAN



BOTTOM HEATING ELEMENT + FAN



FAN HEATING ELEMENT



TOP + BOTTOM HEATING ELEMENTS +
FAN HEATING ELEMENT



AUTOMATIC CLEANING CYCLE
(PYROLYSIS)

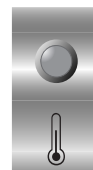
Instructions for the User



THERMOSTAT LIGHT

Flashes to indicate that the oven is heating up. When the light stops flashing and remains constantly on, the preset temperature has been reached and will be maintained until the oven is switched off. When the set temperature is reached, a beeper will be triggered to inform the user.

THIS LIGHT ALSO COMES ON WHEN THE AUTOMATIC (PYROLYSIS) CLEANING CYCLE IS STARTED, AND DOES NOT GO OUT UNTIL THE END OF THE PRESET TIME.



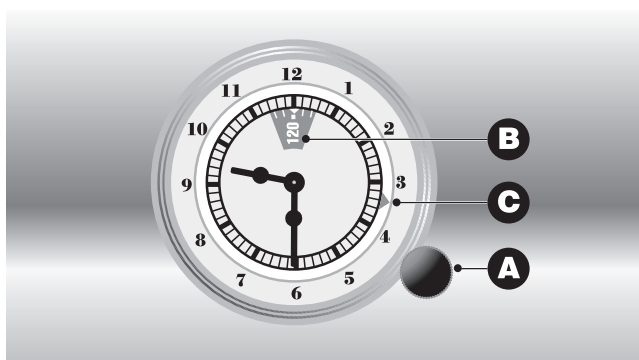
DOOR INTERLOCK WARNING LIGHT

During the automatic (Pyrolysis) cleaning cycle, this light comes on to indicate that the oven door interlock has been activated.





7. CLOCK AND PROGRAMMER



THE KNOB A MUST ALWAYS BE TURNED **ANTICLOCKWISE**.

7.1 Setting the time

To set the correct time, **PRESS** the knob **A** and turn it anticlockwise.



BEFORE EACH PROGRAMMER SETTING, SWITCH ON THE FUNCTION AND SET THE TEMPERATURE REQUIRED.

7.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time. Turn the knob **A** anticlockwise to set the cooking duration in the window **B**.

7.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Turn the knob **A** anticlockwise to set the cooking duration in the window **B**.

PULL the knob **A** and turn it anticlockwise until the arrow **C** is in line with the cooking start time required.

7.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

7.5 Stopping the buzzer

To stop the buzzer in manual mode, turn the knob **A** anticlockwise until the  symbol appears in the window **B**.



TO USE THE OVEN IN MANUAL MODE AFTER A PROGRAMMING OPERATION, TURN THE KNOB A UNTIL THE  SYMBOL APPEARS IN WINDOW B.



8. USING THE OVEN



In models with clock and programmer, 3 procedures are required to enable oven cooking operations:

- 1 make sure that the timer is turned to or between 5' and 90'/120';
- 2 turn the thermostat;
- 3 turn the function selector knob to any function.

8.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.



Oven accessories which may come into contact with foods are made from materials compliant with directive 89/109/EEC of 21/12/88 and relevant national regulations.



During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

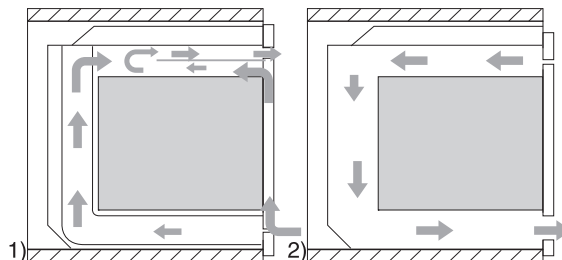


To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.



8.2 Cooling fan system (on all models)

The appliance is equipped with a cooling system which comes into operation when the oven is switched on. The operation of the fans generates a normal air flow which comes out above (Fig 1) or below (Fig 2) the door depending on the model, and may continue for a short time even after the oven is switched off.



8.3 Inside light

Depending on the model, the oven light switches on:

- when the oven door is opened, or;
- when the function knob is turned to any function, except **P**.



Instructions for the User

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9. ACCESSORIES AVAILABLE

The oven is fitted with **4 runners** for placing trays and shelves at different heights.

Baking tray: useful for cooking cakes and biscuits.

Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.

Tray grid: for placing on top of a tray for cooking foods which may drip.

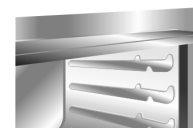
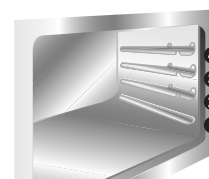
Oven tray: useful for collecting fat from foods placed on the tray grid above.

Rotisserie frame: supports the rotisserie rod (see instructions in point "10.6 Rotisserie cooking").

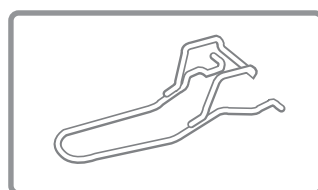
Rotisserie rod: useful for cooking chicken and all foods which require uniform cooking over their entire surface.

Roof liner: remove it to simplify cleaning inside the oven.

Chromium-plated gripper: useful for removing hot shelves and trays.



The chromium-plated gripper is a very useful kitchen utensil which not only ensures a firm grip on trays and shelves but also avoids direct contact (necessary if oven cloths or gloves are used).



Not all accessories are provided on some models.



Not all accessories are provided on some models.

Optional accessories

Original accessories can be ordered through our Authorised Service Centres.



10. COOKING ADVICE



The oven should always be preheated in fan mode to 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.



The oven door must be closed during cooking operations.

10.1 Conventional cooking

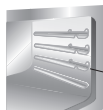


FUNCTION SELECTOR



THERMOSTAT

50 ÷ 280 °C



This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. The oven must be preheated to the chosen temperature. Do not place the food in the oven until the thermostat light goes out. Very fatty meats can be placed inside the oven when it is still cold. Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20 °C lower and cooking times about 1/4 longer than for fresh meat.



Use deep containers to prevent splashes from dirtying the sides of the oven.

10.2 Hot air cooking



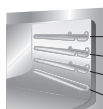
FUNCTION SELECTOR



ECO

THERMOSTAT

50 ÷ 280 °C



This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells. The air circulation inside the oven ensures uniform heat distribution.



Multiple cooking is possible provided that all foods require the same temperature.



Instructions for the User

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10.3 Grilling

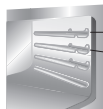


FUNCTION SELECTOR



THERMOSTAT

280



Used for quick browning of foods. The tray should be placed on the top runner. For short processes and small amounts, place the shelf on the third runner from the bottom. For longer cooking times and grilling on large surfaces, place the shelf on lower runners, depending on the size of the food.



Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

10.4 Hot air grilling

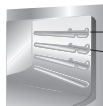


FUNCTION SELECTOR



THERMOSTAT

280



Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside.



Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

10.5 Defrosting

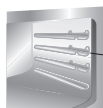


FUNCTION SELECTOR



THERMOSTAT

0



The air movement provided by the fan alone thaws foods more quickly. The air circulating inside the oven is at room temperature.



Defrosting at room temperature has the advantage that the food's flavour and appearance are retained intact.



10.6 Rotisserie cooking

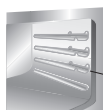


FUNCTION SELECTOR



THERMOSTAT

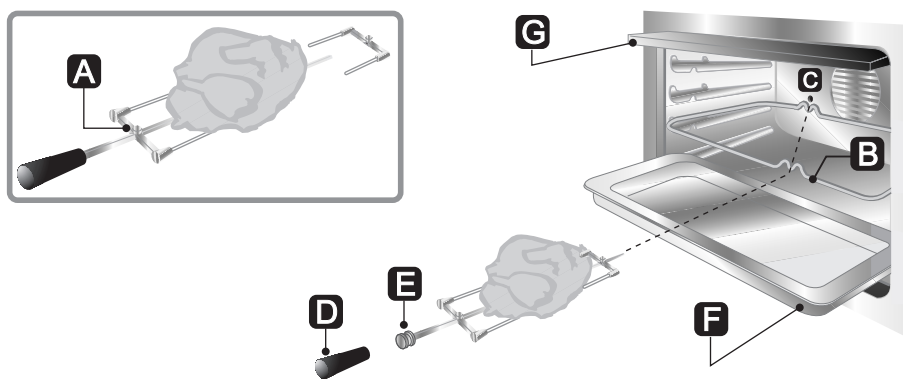
MAX.



This is an energy saving cooking mode. Place the food in the middle of the shelf and cook as described in point "10.3 Grilling" Recommended for food in small pieces only.

- ② Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frame **B** onto the second runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the shelf **B**. Push the shelf **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear of the oven.

Place a basin **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.





Instructions for the User

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10.7 Recommended cooking tables

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference. All times are calculated with the oven preheated.

CONVENTIONAL COOKING

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C	TIME IN MINUTES
PASTA			
LASAGNE	1	220 - 230	50 - 60
PASTA BAKES	1	220 - 230	40
MEAT			
ROAST VEAL	2	190 - 200	80 - 90
LOIN OF PORK	2	190 - 200	80 - 90
SHOULDER OF PORK	2	190 - 200	100 - 110
RABBIT	2	190 - 200	70 - 75
TURKEY BREAST	2	190 - 200	160 - 180
RABBIT	2	190 - 200	160 - 200
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 170	Depending on size
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
CONFECTIONERY			
SPONGE CAKE	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE CAKE	1 - 2	160 - 170	60
ANGEL CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45

GRILLING



	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CUTLET	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FISH FILLET	3	5 - 6	3 - 4
TOASTED SANDWICHES	3	2 - 4	2 - 3



HOT AIR COOKING



ECO

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C	TIME IN MINUTES
PASTA			
LASAGNE	2	210 - 230	45 - 50
PASTA BAKES	2	210 - 230	25 - 30
MEAT			
ROAST VEAL	2	180 - 190	70 - 80
LOIN OF PORK	2	180 - 190	70 - 80
SHOULDER OF PORK	2	180 - 190	90 - 100
RABBIT	2	180 - 190	70 - 80
TURKEY BREAST	2	180 - 190	110 - 120
ROAST CHICKEN	2	180 - 190	60 - 70
FISH			
SALMON TROUT	2	150 - 160	35 - 40
PIZZA	1 - 2	250	15 - 20
BREAD	1	190 - 200	25 - 30
MUFFINS	1 - 2	180 - 190	15 - 20
CONFECTIONERY			
SPONGE CAKE	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
ANGEL CAKE	2	160	60



Instructions for the User

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11. CLEANING AND MAINTENANCE



Before carrying out any operations, disconnect the appliance from the electricity supply.



Never use a jet of steam for cleaning the inside of the oven.

11.1 Cleaning stainless steel



To keep stainless steel in good condition, it must be cleaned regularly, after each time the cooker is used, after leaving it to cool down.

11.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.

Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

11.3 Food stains or spills

Never use metal scouring pads or sharp scrapers which will damage the surface.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

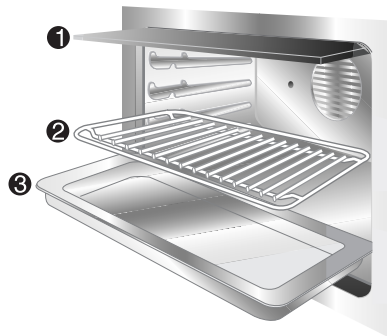
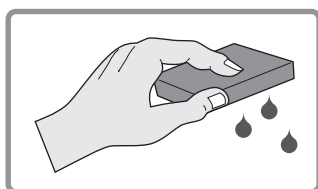
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.



11.4 Cleaning the oven



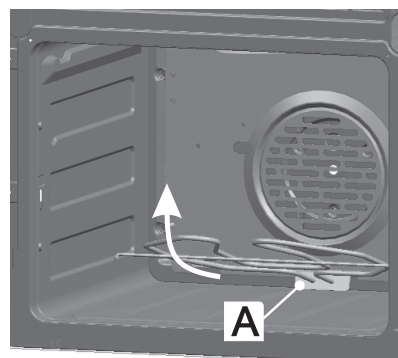
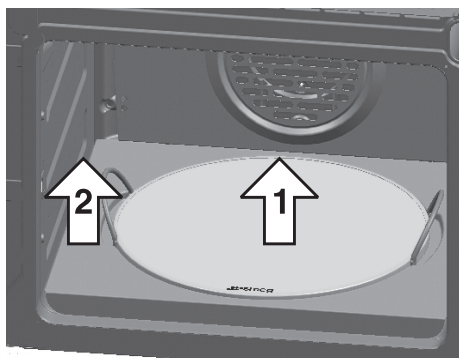
To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.



- Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.
- For easier manual cleaning, the door can be removed (see point “12.2 Removing the door”)



To clean the bottom of the oven, proceed as follows with the oven cold.



- Remove the pizza plate and then the base to which it is fixed (Fig. 1). Lift the base a few mm and then extract it from the oven.
- Now lift the end of the heating element next to the door of the oven and clean the bottom. When the operation is complete, damp parts should be dried thoroughly.
- The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.
- The pizza plate must be washed separately;
- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning ceramic hobs;
- For best results, the stone must still be warm; otherwise, wash it in hot water;
- Use metal mesh or non-abrasive scouring pads, dipped in lemon or vinegar;
- Never use detergents;
- Never wash in the dishwasher;
- Never leave the stone to soak;
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures;
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion of the stone's finishing glazes at high temperatures.
- To put the pizza plate base back in place, push it firmly down against the oven's bottom panel and ensure it engages with the plate of the pizza heating element (detail **A** Fig. 2)

11.5 Cleaning the internal door glazing

The internal glass in the door should always be kept thoroughly clean. In case of stubborn dirt, the glass can be removed following the instructions provided in point "12.3 Removing the inside glass with the door cold", and washed separately with a wet sponge and ordinary detergent.

11.6 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve.



Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.



A door interlock device means that the door cannot be opened during the procedure.



IF THE OVEN IS INSTALLED UNDERNEATH A HOB, MAKE SURE THAT THE BURNERS OR ELECTRIC PLATES REMAIN OFF DURING THE AUTOMATIC CLEANING CYCLE.



Instructions for the User

GB-IE

11.6.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

Before proceeding, check the following:

- **only the baking tray, the oven tray and the roof liner may be left inside the oven** since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven.
- remove the most obvious dirt from the inside of the oven and the surface of the internal door glazing. (cleaning it by Pyrolysis would take too long);
- make sure that the oven door is firmly closed.
- When setting the cleaning cycle duration, refer to the chart below:

CLEANING DURATION

LIGHT DIRT

MEDIUM DIRT

HEAVY DIRT

90 MIN.

135 MIN.

180 MIN.



During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.



During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. At the end of the pyrolysis process the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.

11.6.2 How the automatic cleaning cycle works (for models with digital programmer and clock+programmer)

The table below shows an example of operation of the automatic cleaning cycle.

When the cycle duration is set, the thermostat light comes on but the door interlock device (and its indicator light) is not activated.



About 2 minutes after the cleaning cycle starts an interlock device which prevents opening of the door is tripped.



At the end of the cleaning cycle the thermostat light goes out. The door interlock is only released later, when the temperature inside the oven drops back below 300°C.

	ON		-	1:30
	ON		300 °C	1:15
	OFF		500 °C	0:00
	OFF		300 °C	0:30



11.6.3 Setting the cleaning cycle with programmer+clock



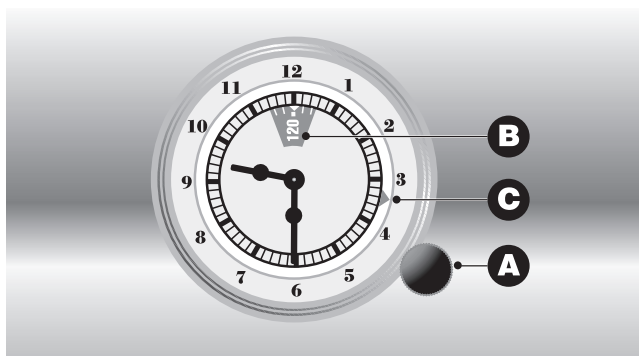
FUNCTION SELECTOR KNOB



CLEANING CYCLE MINIMUM DURATION: **1 h and 30'**

Turn the function selector knob to the **P** symbol: the thermostat light will come on. Turn the knob **A** anticlockwise to set the Pyrolysis duration in the window **B**.

The setting may be from a minimum of 1h 30' up to a maximum of 3 hours.



The cleaning cycle can be programmed to start at a preset time. Turn the knob **A** anticlockwise to set the Pyrolysis duration in the window **B**. **PULL** the knob **A** and turn it anticlockwise until the arrow **C** is in line with the cooking start time required.



The cleaning cycle must always be preset



12.EXTRAORDINARY MAINTENANCE

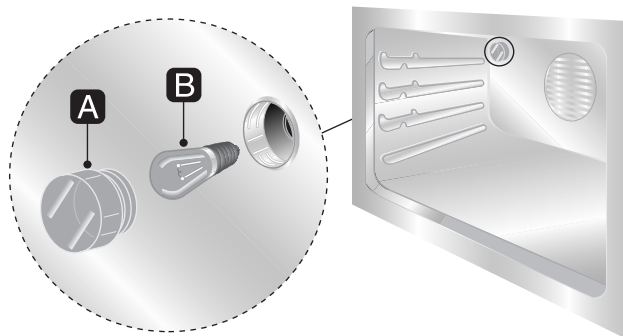
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.



12.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anticlockwise and replace the bulb **B** with another of the same type. Replace the protective cover **A**.

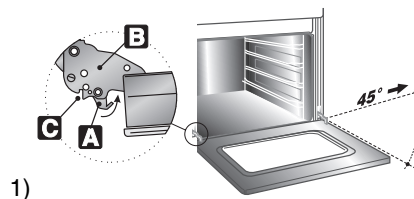


Use only light bulbs approved for ovens (T 300°C).

12.2 Removing the door

12.2.1 With type 1 mobile levers

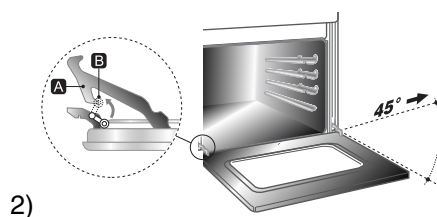
With the door completely open, lift the levers **A** of the two hinges until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges themselves. Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers and keeping the door slightly raised. To reassemble, fit the hinges **B** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**, then lower the levers **A**.



12.2.2 With type 2 mobile levers

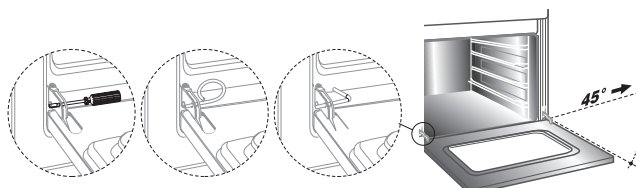
Lift the levers **B** and take hold of the two sides of the door with both hands close to the hinges **A**.

Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and engage the levers **B**.



12.2.3 Removing doors with pins

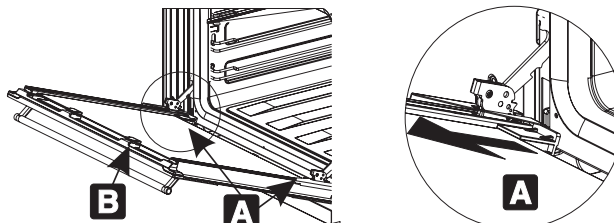
Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.





12.3 Removing the inside glass with the door cold

The glass in the door should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point "12.2 Removing the door", remove the three panes of glass. All extracted in two stages: first extract it from the guide "A" (see detail) by sliding it towards you and lifting it slightly, then also free it from the guide "B". If the door should close during these operations, simply relock one of the hinges as described in point "12.2 Removing the door". The panes of glass can now be washed separately.



Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

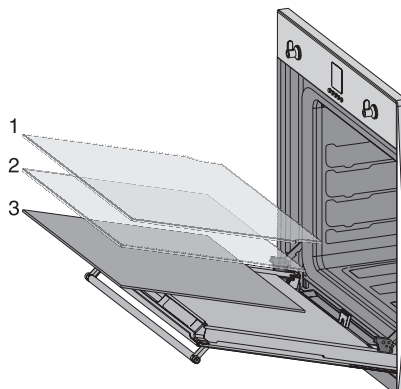


Warning: before removing the panes of glass, make sure that at least one of the door's hinges has been locked in open position as described in points "12.2 Removing the door". This operation might have to be repeated during the glass removal process if the door is accidentally freed.



Replace the panes of glass in the same order and in the same position as before removal, taking care to push the last pane marked "PYROLISE" into the guide A to lock it in place. To be sure that the panes of glass are fitted the correct way round, check that the wording on them is legible with the door open. When complete, release the hinges and close the door.

In the diagram below, the 3 panes of glass have been removed.





Instructions for the Installer

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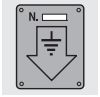
13. INSTALLING THE APPLIANCE

13.1 Electrical connection



The nameplate with the technical data, serial number and mark is in a visible position on the oven door surround.

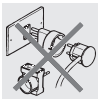
The nameplate must never be removed.



The appliance must be connected to earth in compliance with electrical system safety regulations.



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

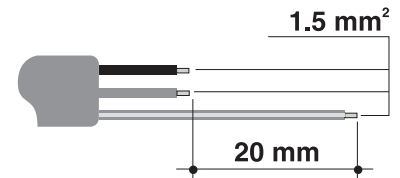


If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.

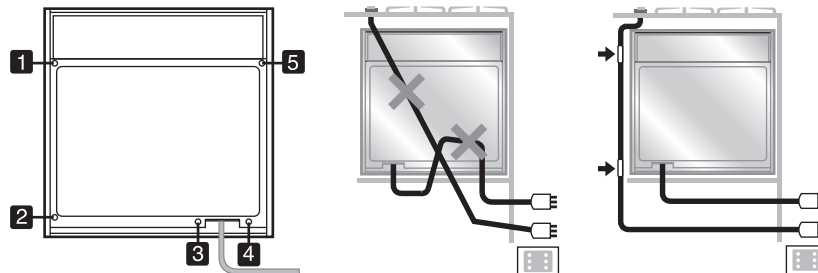


Operation at 220-240 V~: use a type H05V2V2-F three-wire cable (cable of di $3 \times 1.5 \text{ mm}^2$).

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



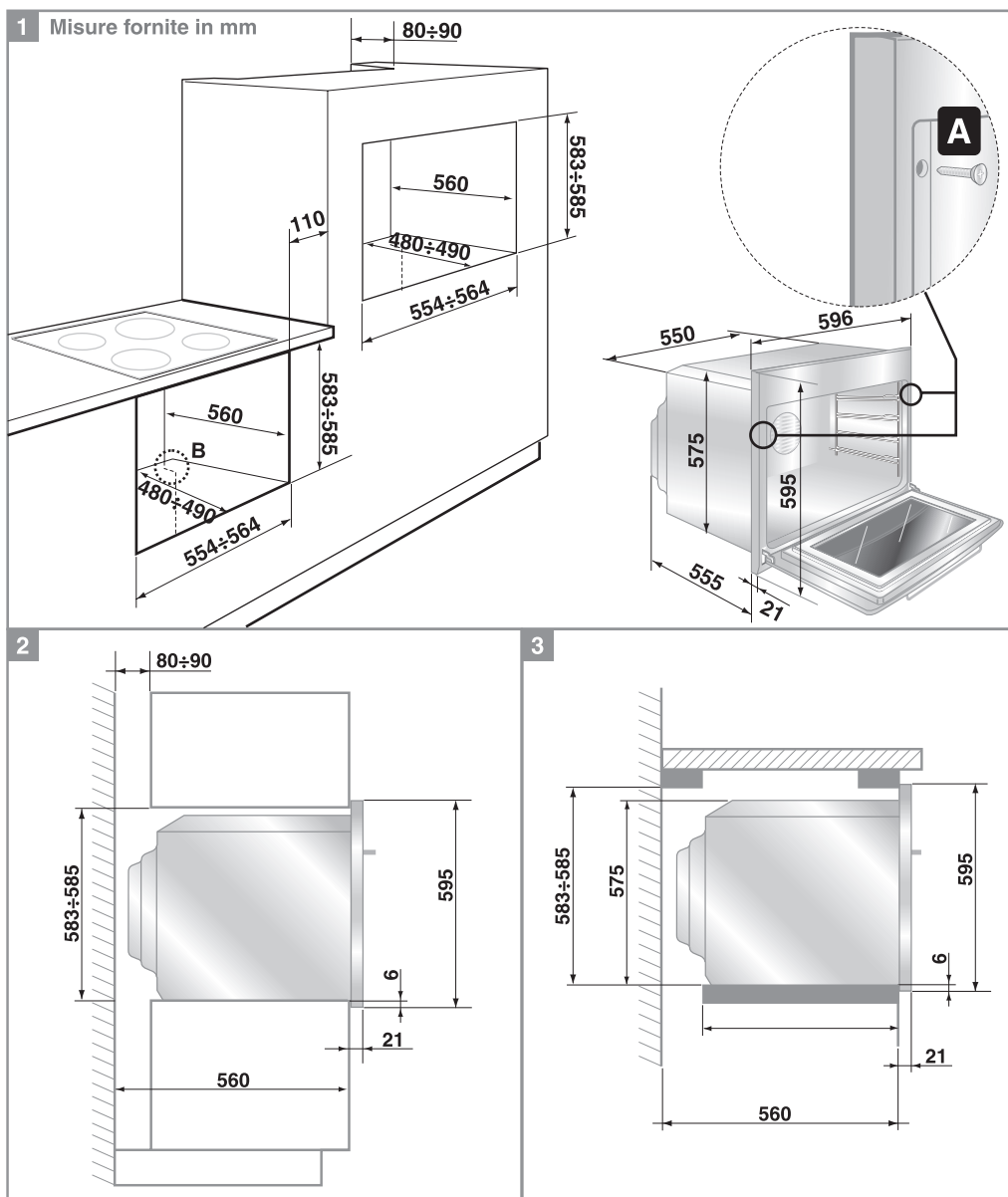
If the power supply lead has to be replaced, remove the rear casing by undoing the screws as shown below. The power lead gauge must be at least 1.5 mm^2 (3×1.5 cable) and it must withstand temperatures up to 90°C (H05V2V2-F). Make sure that the cables follow the best possible route and use band clamps to fix them at the side of the cabinet, to avoid any contact with the oven.





13.2 Positioning the oven

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in figures 1, 2, and 3. When installing under worktops, comply with the dimensions shown in figure 1-3. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure 1. When installing in tall units, comply with the dimensions shown in figure 1-2, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws **A** into the inside of the frame (fig. 1). For installation under counter-top hobs, make sure that the rear/bottom of the unit has an opening similar to that shown in figure 1 (ref. **B**). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door.

